



TRUFFLE HILL

PEMBERTON REGION WINES



Sparkling Pinot Noir NV

100% Pinot Noir, Pemberton, WA

Appearance: Brilliant clarity white with light, brass coloured hues. The wine shows a fine mousse and persistent bead.

Nose: Very intense showing complexity with yeasty, bread dough aromas with underlying light raspberry and rhubarb notes apparent.

Palate: The palate shows finesse with good midpalate weight and depth of flavour, abundant in complex yeasty, bread characters. A creamy texture finishes with crisp, lively acid supporting with flavours persisting of good length.

Residual sugar: 7.5g/L (dry)

Cellaring potential: 2 - 5 years

Winemaker's notes: Made according to the traditional Methode Champenoise with secondary fermentation occurring in the same bottle in which it is sold and having undergone 12 months on lees maturation before riddling and disgorging. The fruit chosen for this wine was selected parcels of low yielding vines to ensure intensity, depth of flavour and palate richness.

PRODUCED BY:

THE WINE & TRUFFLE CO

MANJIMUP, WESTERN AUSTRALIA

"grown in good company"

www.trufflehillwines.com.au